

NATIONAL CANNERS ASSOCIATION



Information Letter



FOR N. C. A. MEMBERS

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Revised Standards for Fresh, Dried, Canned and Preserved Fruits Announced

The Secretary of Agriculture, upon recommendation of the Joint Committee on Definitions and Standards, has just announced the adoption of revised and amended standards for fruit and certain fruit products as a guide to the officials of the Department in enforcing the Federal Food and Drugs Act. The revised definitions and standards are as follows:

"1. Fruit is the clean, sound, edible, fleshy fructification of a plant, and is characterized by its sweet, acid, and/or ethereal flavor.

2. Fresh fruit is fruit which has undergone no material change other than ripening since the time of gathering.

3. Dried fruit is the clean, sound product resulting from the evaporation of the greater portion of the water from properly prepared fresh fruit.

(a) The term "sundried" is commonly used to designate the product dried without the use of artificial heat.

(b) The terms "evaporated" and "dehydrated" are commonly used to designate the product dried by the use of artificial heat.

Canned and "Cold-Pack" Fruit Defined

4. "Cold-pack" fruit is the clean, sound product obtained by packing, in a suitable container, properly prepared fresh fruit, with or without the addition of sugar (sucrose), and maintaining it at a temperature sufficiently low to insure its preservation.

5. Canned fruit is the clean, sound product made from properly prepared fresh fruit, with or without water and/or sugar (sucrose)

(a) by processing in a suitable, hermetically sealed container, or

(b) by heating and packing in a suitable container which is then hermetically sealed.

6. Preserve, fruit preserve, jam, fruit jam, is the clean, sound product made by cooking to a suitable consistency properly prepared fresh fruit, "cold-pack" fruit, canned fruit, or a mixture of two or all of these, with sugar (sucrose) or with sugar and water. In its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar (sucrose).

A product in which the fruit is whole or in relatively large pieces is customarily designated a "preserve" rather than a "jam."

7. Glucose fruit preserve, corn sirup fruit preserve, glucose fruit jam, corn sirup fruit jam, is the clean, sound product made by cooking to a suitable consistency properly prepared fresh fruit, "cold-pack" fruit, canned fruit, or a mixture of two or all of these, with glucose, or corn sirup. In its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of glucose, or corn sirup.

Fruit Butters Classified

8. Fruit butter (this item has not been revised) is the sound product made from fruit juice and clean, sound, properly matured and prepared fruit, evaporated to a semisolid mass of homogeneous consistence, with or without the addition of sugar and spices or vinegar, and conforms in name to the fruit used in its preparation.

9. Glucose fruit butter, corn sirup fruit butter, is a fruit butter in which glucose, or corn sirup, is used in place of sugar (sucrose).

10. Jelly, fruit jelly, is the clean, sound semisolid, gelatinous product made by concentrating to a suitable consistency the strained juice, or the strained water-extract, from fresh fruit, from "cold-pack" fruit, from canned fruit or from a mixture of two or of all of these, with sugar (sucrose).

11. Glucose fruit jelly, corn sirup fruit jelly, is the clean, sound, semisolid, gelatinous product made by concentrating to a suitable consistency the strained juice, or the strained water-extract, from fresh fruit, from "cold-pack" fruit, from canned

fruit, or from a mixture of two or of all of these, with glucose, or corn sirup.

12. Citrus fruit marmalade is the clean, sound, jelly-like product made from the properly prepared juice and peel, with or without the pulp, of fresh citrus fruit, of canned citrus fruit, or of a mixture of these, by cooking with water and sugar (sucrose). It contains, embedded in the mass, pieces of the fruit peel, with or without portions of the pulp of the fruit."

Summary

In brief, the changes made by the revision of these standards include the insertion of the words "corn sirup" as a synonym for glucose, broadening the definition for preserves by allowing the use of cold-pack and canned fruits, as well as fresh fruit, and changing the definition for canned fruit to cover both hot and cold-pack methods of canning. Marmalade as a synonym for jam is omitted and a definition for citrus fruit marmalade is added.

Duty on Imported String Beans

The U. S. Customs Court has just decided that imported canned string beans are dutiable at 2c per pound on the combined weight of beans and water contained in the tins. The importers claimed that they were dutiable on the weight of drained beans alone, at 1/2c per pound. (Treasury Decision 41689).

Government Will Appeal Customs Decision in Pitted Cherry Case

Referring to the decision of the Customs Court regarding the classification of pitted cherries in brine (T. D. 41620), published in our Information Letter No. 164, the Treasury Department has decided to file an appeal from this decision to the Court of Customs Appeals. (Treasury Decision 41684).

Tariff and Labor Costs

U. S. Senate Document No. 154, 69th Congress, 1st session, entitled "Tariff Statistics," gives some interesting data on the canning industry, based on statistics of the U. S. Census Bureau and on statistics of imports and exports. Experts of the Tariff Commission have worked out from the statistics the following information:

1. Per cent which labor cost is of total cost of materials, wages and salaries.
2. Per cent which cost of labor is to value of product.
3. Equivalent ad valorem tariff rate on imports, 1924.
4. Equivalent ad valorem tariff rate on imports, 1920.
5. Exports, 1924.

As the Honorable Cordell Hull states in the letter transmitting this report to the Senate, it will enable the manufacturer and the student to compare tariff rates with the costs of labor (salaries and wages) in the United States, and also with the proportion of labor cost in the value of the product.

With the exception of milk, the different varieties of canned food are not listed separately but are included under such general classifications as canned vegetables, canned fruits, canned fish and other sea foods.

The following figures are taken from the tables, which are included:

	<i>Canned sea foods</i>	<i>Canned vege- tables</i>	<i>Canned fruits</i>
Per cent which labor is of labor and materials . . .	21.33	21.02	27.01
Per cent which labor is of value of product	16.64	16.06	19.37
Per cent which labor is of value added by manu- facture	43.09	40.46	40.65

Food Prices

The U. S. Bureau of Labor Statistics has just published a bulletin entitled "Prices and Cost of Living" in which are given average retail food prices in 39 cities on certain dates in 1913, 1925 and 1926 and for 12 other cities in 1925 and 1926. These price figures include the following canned foods, viz.: salmon, milk, baked beans, corn, peas, tomatoes. These figures indicate the following increase (or decrease) in cost on May 15th, 1926, as compared with the same date in 1925:

Salmon	+ 21 per cent
Milk	+ 3 per cent
Baked beans	— 5 per cent
Corn	— 9 per cent
Peas	— 5 per cent
Tomatoes	— 14 per cent

Labeling Sub-Standard Peas

The Wisconsin Department of Markets has just issued its General Order No. 26 defining sub-standard quality of peas and providing how they shall be labeled. The order, effective August 15th, 1926, defines sub-standard peas as follows:

"Sub-standard quality peas are fresh peas but mature, which are hard; which have a stringy, thick or ropy liquor; which have a rancid, bitter, or foreign flavor; which have a foreign odor; which are bright green or off-color caused by heating; any one of which disqualifies them from a higher grade.

"Every can containing sub-standard quality peas shall bear a label which shall have printed thereon—in bold-faced type, at least one-fourth ($\frac{1}{4}$) inch high—the words: "Sub-standard—poor quality.'"

The penalty for violation of General Order No. 26 is a maximum fine of \$500.00 or 6 months in jail, or both, for each separate offense.

The order also makes official for Wisconsin the definitions and standards for fancy, extra standard and standard canned peas, adopted by the Pea Section of this Association in April, 1924.

Important Patent Ruling

The Patent Office has recently held that an opportunity should be given to a corporation which had used and registered the trade mark "Blue Goose" for fresh fruits and vegetables to present testimony opposing the registration of the words as a trade mark for canned fish. The decision as reported contains this pertinent statement: "Since fruits and vegetables are very frequently canned, it would seem the canning of such products would be in line of natural expansion of opposer's business".

("American Fruit Growers, Inc. vs. John Braadland, Ltd. 161 Ms. Dec. 239.)

Commercial Treaties with Foreign Countries

The United States Department of State has prepared a compilation of seventy-eight commercial treaties and agreements now in effect between the United States and foreign countries. Only treaties which are chiefly for the purpose of promoting international trade are included.

The texts of such treaties are published in the Treaty Series issued by the Department of State and in the United States Statutes at Large. The text of instruments in force January 1st, 1923, are also published as "Treaties, Conventions, International Acts, Protocols and Agreements between the United States and other Powers", (3 volumes) Senate Document 357, 61st Congress, 2nd Session, and Senate Document 348, 67th Congress, 4th Session.

Freight Car Loadings

For the week ending July 17, the revenue freight loadings amounted to 1,083,626 cars. This is the greatest number of cars loaded during any one week this year and makes the eighth week that freight loadings have been in excess of 1,000,000 cars, according to report of the American Railway Association.

What a Canner Can Do

Under the alliterative title "What A Canner Can Do," Dr. William Brady in one of his syndicated Personal Health Service newspaper articles presents in popular form some of the results from the vitamin studies.

After stating that orange ripened in the sun is the richest source of vitamin C, which is essential to prevent scurvy, and that perhaps tomato juice or raw tomato runs orange or orange juice a good second, Dr. Brady goes on to say:

"Even canned tomato, when the fresh raw tomato is not obtainable, is rich in vitamin C and serves practically as well as orange juice as a means of providing this essential food factor in the diet of an infant. But one precaution must be taken, when tomato juice is relied on to furnish vitamin C, and that is to use raw tomato, not cooked tomato, which has ripened in the sun, and if only canned tomato is available, then it is necessary to use only factory canned tomato for this purpose. Ordinary home canning destroys most of the vitamin C in any fresh fruit or vegetable.

"In the canning process employed in the factory, the tomato or other fruit or vegetable, as fresh as it can be had from field or orchard, is cooked in a hermetically sealed tin or can, so that air or oxygen is excluded and the cooking is practically done in a vacuum. This prevents oxidation and it is oxidation which destroys the vitamin. In ordinary home canning the fruit or vegetable is cooked with more or less exposure to the air, and this permits oxidation, so that home-canned fruit, or vegetables, although most desirable and wholesome in every other way, can not be relied on as a source of this essential scurvy-preventing vitamin in the diet.

"The leafy relishes or salad vegetables are valuable sources of the vitamin C. Raw spinach is as rich, if not richer, than orange juice or tomato juice in vitamin C, and after canning (vacuum or factory process) it is still equal in this respect to raw tomato and second only to raw orange juice.

"Raw cabbage or cabbage cooked only a few minutes, and immediately after harvesting, is valuable as a source of vitamin C. Factory canned cabbage is well supplied with this scurvy preventive.

"Apples are rich in vitamin C and apple juice may well serve in infant feeding when orange or tomato juice is not available. Apples canned in factory preserve their vitamin C as well or rather better than apples kept in cold storage or in the cellar.

"The most recent evidence is that canned fruits and vegetables do not deteriorate in their content of vitamin C even after many months, perhaps years, provided they were canned when freshly harvested and by the vacuum or factory method."

Canned Foods Good for Campers

In the July number of the American Motorist, the official organ of the American Automobile Association, there is a very good article entitled "Sensible Camp Cookery" by Mrs. George Mansfield. The author lays considerable stress on the importance of canned foods in the camper's outfit and refers particularly to canned fruits, canned beans and tomato paste.